

JCV SEMILLON 2023

JCV



VITICULTURE

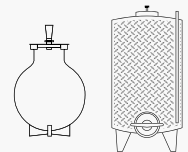
Varietal Composition: 96% Semillon 4% Gewurztraminer
 Appellation of Origin: Casablanca Valley, Chile
 Trellising system: Vertical shoot positioning
 Pruning: Double Guyot
 Irrigation: Drip
 Soil type: Sedimentary and granitic soils in different stages of decomposition.

VINIFICATION

Harvest date: May 4th, 2023
 Picking method: Hand harvested
 Fruit selection: At the vineyard
 Pre-fermentative cold maceration: 9 days
 Alcoholic fermentation: 11 days at 14° to 15°C
 Yeast: Native yeasts
 Pump-overs: Twice during alcoholic fermentation, then once every day and a half.
 Total skin contact: 37 days
 Gewurztraminer fermented in Wineglobe

AGEING

WINEGLOBE &
 Stainless steel tank



BOTTLING

Stabilization: No
 Fining: No
 Filtration: No
 Bottling date: July 24th, 2023
 Bottles produced: 3.700

ANALYSIS

Alcohol: 12.5%
 Residual Sugar: 1,65 g/L
 Total Acidity: 5,78 g/L
 pH: 3,35